



## 2007 PINOT GRIS, ESTATE GROWN

*Sta. Rita Hills*

### **Winemaker's Notes:**

Years ago I thought we'd be making a lot more of this wine by now. The plan was as follows: Plant Pinot Gris on strong rootstocks in places on the ranch with deep, rich soils that will provide vigorous vines and good fruit production.

Take advantage of our climate to produce a crisp, fruity, moderately priced, white wine. Ride the upcoming wave of enthusiasm for this varietal.

Slam dunk, right?

Well, all this did happen, except one thing; the production. What at first seemed like an easy 3-4 ton per acre proposition, turned out instead to be a hard, cold, 1 ton per acre reality. While the cool climate has encouraged the production of some very nice wines over the last few years, it's the *making them at a loss* part that's been tough. So, other than the Naughty Little Hillside and one other little section of Pinot Gris, I have taken most of it out and replaced it with the other Pinot. If something around here is going to grow at a ton to the acre, it better be Pinot *Noir*.

Just so there is no confusion, our "Naughty Little Hillside" Pinot Gris is here to stay. Those two little hills combine to make a very special wine which gets bottled all by itself. The wine I am describing here is from the other little remaining section, right at the driveway of our property off of highway 246. Instead of the 3,000 cases I once imagined, we are now making closer to 300 cases from this spot.

The wine business is very fond of attaching the concept of wine quality to the concept of low fruit yields. If there is less fruit, it's got to be more intense, right? Well, if there really is anything to this claim, it does seem to be kicking in here. Like its predecessors, this wine has that signature melon, pear and mineral in the nose. The spritzy flavors are of melon and lemon, and a little cherimoya still comes to mind. I really do love this wine; it's so pure and easy to drink. And, yes, this is making it harder for me to put the ax to that last little section of Pinot Gris.

I wonder if the vines might find some motivation if I call start calling this bottling the Hanging By A Thread Cuvee.

Cheers,  
Bryan

### **Technical Notes:**

VARIETAL COMPOSITION:

100% Pinot Grigio, Babcock Estate, Santa Barbara County (Santa Rita Hills)

VINIFICATION:

100% Stainless Fermentation; 0% Malolactic Fermentation

pH: 3.55; TA: 5.9 g/L; RESIDUAL SUGAR: Dry; ALCOHOL BY VOL.: 13.0 %

BOTTLING DATE: November, 2007

RELEASE DATE: December, 2007

TOTAL PRODUCTION: 372 cases 12/;750ml

SUGGESTED RETAIL PRICE: \$17.00